

# Miso Soup



## Ingredients

- 12 cups water
- 9 Tbsp Miso Paste
- 6 cloves minced garlic
- 1 ½ cups chopped green onion
- ¾ chopped seaweed
- Salt and pepper to taste

## Utensils

- Large pot
- Whisk
- Spatula or spoon
- Measuring cups and spoons
- Cheesecloth or paper towels
- Ladle



# Recipe Instructions

## Step 1: Prepare Pot

Measure out 4 cups of water and add to large pot over medium heat

## Step 2: Dissolve Miso

Measure out 4 more cups of warm water and add all the miso paste to the warm water.

Use whisk to dissolve the paste into the water and add to the pot.

## Step 3: Prep Veggies

Mince garlic if not already minced

Chop green onions

Chop seaweed into small squares

## Step 4: Prep Tofu

Remove tofu from container and blot with paper towel or squeeze gently in a cheesecloth.

Chop tofu into small cubes and continue to blot with a paper towel until you have removed as much liquid from the tofu as possible

## Step 5: Fill the Pot

Add everything to the pot! Garlic, green onions, seaweed, and tofu.

Add 4 **more** cups of water to the pot (now all 12 cups are added)

Season to taste with salt and pepper

## Step 6: Finish and Enjoy!

Cook the soup for *at least* 5 minutes to ensure everything is hot.

Cook on low *even longer* to develop more flavor.

Ladle some into a bowl and enjoy!



Scan this QR code with your phone for an instructional video on how to make this recipe.

## Kitchen Safety Tips:

Notify anyone in the kitchen that you will be using the stove.

If you have a metal pot, be sure to use pot holders.

Let your soup cook before digging in to avoid burning your mouth!